



GRAND | HYATT™  
HONG KONG

## COCKTAILS

110

### BELLINI

Prosecco, Peach Purée

### APEROL SPRITZ

Aperol, Prosecco, Soda water

### GRISSINI COLLINS

Bordiga Dry Gin, Mancino Sakura Vermouth, Lemon Juice,  
Rhubarb, Celery, Fennel, Soda

### ELEGANTI MARTINI

Roberto Cavalli Vodka, Mancino Sakura Vermouth, Italicus,  
St. Germain Elderflower Liquor

### DOLCE AMARO

Cynar, Amaro Lucano, Amaro Montenegro,  
Mancino Rosso Vermouth, Orange Bitter

### MISTAKEN NEGRONI

Mancino Rosso Vermouth, Italicus, Campari, Prosecco

### NEGRONI

Gin, Campari, Carpano Antica Formula Vermouth Rosso

## ANTIPASTI DALLA DISPENSA

### AFFETTATI

Il Culatello di Zibello DOP Premium 150

Prosciutto antico nero d'Aspromonte 120

Salame sbriciolona di cinta senese 90

Capocollo from Martina Franca 125

Please advise our associates if you have any food allergies or special dietary requirements

All prices are in HK\$ and subject to 10% service charge

## ANTIPASTI

### LA BURRATA

Burrata, raw artichoke salad  
210

### L'INSALATA DI POMODORI

Fruit tomato salad, buffalo milk ricotta, dry figs, red onions  
170

### IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper  
230

### LA TARTARE DI PALAMITA

Bonito tuna tartare, pecorino Romano cheese, bottarga, lemon  
230

## ZUPPE

### GLI AGNOLOTTI IN BRODO DI POLLO

Chicken broth, agnolotti del plin, saffron, parmesan skin  
180

## PASTA E RISOTTO

### I RAVIOLI CAPRESI

Ravioli filled with caciotta cheese, datterino tomato sauce, marjoram leaves  
Regular 175 / Main course 245

### PAPPARDELLE ZAFFERANO E RAGOUT DI CINGHIALE

Saffron pappardelle, wild boar ragout, rapini leaf  
Regular 190 / Main course 240

### LO SPAGHETTINO SETARO AL GRANCHIO

Setaro spaghetti, spanner crab, bottarga  
Regular 220 / Main course 280

### I CAPPELLINI AL GAMBERO ROSSO

Warm cappellini, tomato sauce, red prawn  
260

### IL RISOTTO AL NERO DI SEPPIA

Risotto, cuttlefish ink, lime, cuttlefish crudo  
Regular 220 / Main course 280

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## IL PESCE

### IL BRANZINO IN PADELLA

Seared pan fried seabass fillet, zucchini flowers, Amalfi lemon, vongole  
390

## LA CARNE

### LA COTOLETTA ALLA MILANESE

Veal cutlet Milanese, sage, lemon, fried artichoke  
550

### LA GUANCIA DI MANZO BRASATA

Braised beef cheek, nebbiolo wine, spinach, chestnut  
330

## DOLCI E I FORMAGGI

### IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto  
140

### FRAGOLE, RICOTTA E PISTACCHIO

Strawberry, ricotta, pistachio ice cream  
140

### SORBETI E GELATI

❖ Moscato ❖ Bergamot ❖ Prickly pear  
❖ Chocolate ❖ Pistachio ❖ Vanilla

45 per scoop

Our ice creams and sorbets are homemade daily with natural ingredients and  
without using food additives

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